

Antipasti

FRESH-CUT ITALIAN FRIES
Choose Truffle or Gorgonzola for \$7
or Rosemary Garlic for \$6

CLASSIC MEATBALLS
3 FOR \$5 or 6 FOR \$8

FRIED GREEN BEANS
Tossed with Garlic and EVOO \$7

**BEER BATTERED
FRIED ARTICHOKES**
With Calabrese Aioli \$8.5

SALUMI & FORMAGGIO BOARD
Assorted Meats and Cheeses, Fig Jam,
Spicy Candied Walnuts, Rosemary
Focaccia Toast \$12

WHITE WINE CLAMS*
With Garlic Pecorino Romano \$12

CALAMARI FRITTI*
Traditional or Calabrese Style with
Calabrese Aioli and Marinara
dipping sauces \$13

WOODFIRED ASPARAGUS
Wrapped in Prosciutto with Smoked
Scarmorza and Quail Egg \$13

GARLIC-GARLIC BREAD \$7

**HOUSE MADE HONEY AND
CALABRESE SAUSAGE \$9**

COCCOLI
Sea salted Fried Dough, Prosciutto di
Parm, Stracciatella Cheese \$12

Insalata

Add Grilled Chicken \$3

HOUSE SALAD
Mixed Greens, Cherry Tomatoes,
Red Onions, Mozzarella Cheese,
Croutons, and Balsamic Vinaigrette \$7

CLASSIC CAESAR*
Hearts of Romaine, Caesar Dressing,
House Croutons, Parmigiano-Reggiano \$11
Add Anchovies \$3

GORGONZOLA & APPLE
Mixed Sonoma Greens, Balsamic
Vinaigrette, Gorgonzola, Apples, Candied
Walnuts, Dried Cherries \$13

PANCETTA & ARUGULA
Crispy Warm Pancetta, Mozzarella,
Arugula, EVOO, Balsamic Reduction \$12

CAPRESE
Fresh Mozzarella, Basil, Olive Oil,
Sea Salt, Kalamata Olives,
Cherry Tomato, Peppadews \$11

QUINOA SALAD
Quinoa, Arugula, Feta, Red Onion,
Currants, Citrus Dressing \$12

Italian Dinners

SAUSAGE AND PEPPERS
House Made Sweet Sicilian
and Spicy Calabrese Sausage,
Roasted Peppers, Caramelized
Onions, Garlic, Light Tomato
Cream Sauce \$18

CHICKEN PARMIGIANA
Breaded Chicken Breast, Mozzarella,
Provolone, Parmigiano Served Over
Bucatini Pomodoro \$18

SPAGHETTI AND MEATBALLS
3 House Meatballs with House Made
Spaghetti and Meat Sauce \$17

EGGPLANT PARMIGIANA
Breaded Eggplant, Garlic,
Mozzarella, Provolone,
Parmigiano Served Over
Bucatini Pomodoro \$17

LASAGNE
Mozzarella, Ricotta,
Parmigiano-Reggiano,
Sauce Pomodoro with Italian
Sausage. IT'S HUGE! \$17

BUCCATINI
Pork Ragu Cream Sauce, Calabrese
Peppers, Ground Beef, Served with
Calabrese Sausage Link (*Spicy*) \$17

MOSTACCIOLI
Italian Sausage in a Light Tomato
Cream Sauce, Ground Beef, Garlic,
Parmigiano, Onion, Provolone \$16

LINGUINI AND CLAMS*
White Wine Garlic Sauce
and Romano \$18

MAC AND CHEESE
Classic Mac and Cheese with
Imported Smoked Pancetta, Bacon,
Havarti, Toasted Asiago and
Pecorino Romano \$13

*Add Grilled Chicken
or Italian Sausage \$3*

Napoletana

900 Degree Woodfired Oven • 12" Lightly Charred Crust

MARINARA
Caputo Dough, San Marzano Tomatoes,
Sea Salt, Garlic, Oregano, EVOO
(*Yes, Correct, No Cheese*) \$10



MARGHERITA
*Limit of 73 Made Per Day
World Pizza Cup Winner Naples, Italy*
*Dough Hand mixed using San Felice Flour,
Proofed in Neapolitan Wood Boxes*

San Marzano Tomatoes,
Fior di Latte Mozzarella, Basil,
EVOO and Sea Salt \$17

QUATTRO CARNE
Hand Crushed Tomato Sauce,
Mozzarella Cheese, Sopressata
Picante, Hot Coppa,
Molinari Salami and Prosciutto
Di Parma. Topped with Arugula,
Sweety Drop Peppers and
Formage Blanc \$20

California

Using Caputo Flour in our 900 Degree Woodfired Oven • 12" Lightly Charred Crust

HONEY PIE
Quail Hollow Farm Honey,
Calabrese Peppers, Green Onions,
Mozzarella, Piave Cheese,
Fried Caramelized Onions,
Serrano Peppers \$17

**QUAIL EGG WHITE ROSE
POTATO GUANCIALE***
Mozzarella, White Rose Potatoes,
Chorizo, Pork Cheek, Rosemary,
Fromage Blanc, Calabrese Peppers,
Lavender Sea Salt \$18

PIZZA CAMPARI
Crushed Red Peppers, Mozzarella,
Smoked Pancetta, Peppered
Goat Cheese, Escarole, Sweet
Piquante Peppers, Campari –
Blood Orange Reduction \$16

American Originals

550 Degree Gas Brick Oven • 12" Medium Crust

DOWNTOWN

Mozzarella, Pepperoni, Molinari Salami, Bacon, Scallions, Mushrooms, Red Onions, Bell Peppers, Black Olives, Italian Sausage, Cherry Tomatoes **\$20**

PICANTE

Mozzarella, Garlic, Pepperoni, Linguica, Calabrese Peppers, Serrano and Banana Peppers, Pork Chorizo, Green Onions, Cholula Hot Sauce (*Spicy*) **\$19**

THE OGDEN

White Pie - Black Cured Sicilian Olives, Goat Cheese, Fresh Dill, Endive, Agave Nectar, Calabrese Sausage, Crushed Red Pepper, Mozzarella **\$18**

FRANK'S TRUE ITALIAN (*Thin Crust*)

Pesto**, Garlic, Mozzarella, Cherry Tomatoes **\$16**

THE BUTCHER "ALL MEAT"

Tomato Sauce, Mozzarella, Salami, Pepperoni, Bacon, Linguica, Sausage, Mortadella, Hot Coppa, Prosciutto **\$21**

CLASSIC PEPPERONI OR CHEESE

Natural Cased Pepperoni **\$14**

Serves 2 Sausage & Stout

Made with Honey Malted Guinness Beer Dough, House Made Mozzarella, Beer Sausage, Caramelized Onions, Fontina, Green Onions, Crushed Red Peppers, Beer Salt & Sweet Guinness Reduction.

LIMITED 23 PER DAY

\$28 for the Pizza.

\$33 with 2 Pints of Guinness.

Serves 2-4 Detroit Red Top

Square Style Pizza Cooked in Steel Pans from Detroit, Wisconsin Brick Cheese, Mozzarella, White Cheddar, Tomato Sauce, Pecorino Romano, Oregano, Garlic, Butter Toasted Corners **\$27**

Classic Italian

650 Degree Gas Brick Oven • 12" MEDIUM CRUST

CAL ITALIA

Gold Medal Winner Food Network Pizza Champions Challenge

Asiago, Mozzarella, Imported Gorgonzola, Sweet Fig Preserve, Prosciutto di Parma, Parmigiano-Reggiano, Balsamic Reduction **\$19**

THE VEDURA (VEGGIE)

Vine-Ripened Tomato Sauce, Mozzarella, Sautéed Spinach, Mushroom, Caramelized Onions, Garlic, Sun Dried Tomato, Shallots, Feta **\$16**

ST. ANTHONY

Housemade Link Sausage, Italian Fennel Sausage, Garlic, Roasted Peppers, Ricotta, Hot Pepper Oil, Basil and Farm Fresh Egg **\$18**

DIAVOLA

Vine-Ripened Tomato Sauce, Mozzarella, Sopressata, Arugula, Hot Red Pepper Oil, Parmigiano-Reggiano **\$17**

PROSCIUTTO & PEAR

Mozzarella, Prosciutto di Parm, Peppadew, Garlic, Arugula, Goat Cheese, Sautéed Pear **\$16**

ARTICHOKE JOE

Marinated Artichokes, Sautéed Spinach, Garlic, Creme di Parmigiana, Provolone, Ground Pepper, Fresh Lemon **\$18**

Serves up to 6 New York 22 Inch

550 Degree Gas Brick Oven

Extra Cheese, Pepperoni, or Italian Fennel Sausage **\$39.5**

New York/New Haven

700 Degree Electric Brick Oven using All Trumps and Caputo Flour • 16" Lightly Charred Crust

TOMATO PIE

Sliced Mozzarella, Garlic, Olive Oil, Oregano, Basil **\$20**

NEW YORKER

Winner, Best Traditional in the World, Vegas

Sliced Mozzarella, Tomato Sauce, Sliced House Link Sausage, Garlic, Pepperoni, Ricotta **\$23**

CLAM AND GARLIC*

Mozzarella, Roasted Garlic, Pecorino, Clams, Bacon (no sauce) **\$25**

Serves up to 5 Sicilian Style

550 Degree Gas Brick Oven

ALL SICILIAN PIZZAS ARE PREPARED WITH VINE-RIPENED TOMATO SAUCE AND MOZZARELLA CHEESE.
(Pepperoni or Cheese Sicilian **\$28**)

LA REGINA

Gold Cup Winner Intl. Pizza Championships Parma, Italy

Sopressata Picante, Prosciutto de Parma, Mozzarella, Provola, Parmaigiano, Piave, Arugula **\$32**

FRATELLANZA

Pepperoni, Molinari Salami, Italian Sausage, Mushrooms, Oregano **\$32**

THE MOB BOSS

Molinari Salami, Bacon, Pepperoni, Linguica, Italian Sausage, Mushrooms, Bell Peppers, Red Onions, Black Olives, Green Onions, Cherry Tomatoes, Garlic **\$32**

MOB MUSEUM SPECIAL

2 tickets to the Mob Museum for **\$28** with the purchase of any Sicilian Pizza

Farmers Market

Weekly Special. From Farm to Dough!
Featuring Ingredients from the
Downtown Farmers Market
Market Price

Chicago Cracker Thin

650 Degree Gas Brick Oven using Cerasota Flour
16" Cracker Thin Crust

FRANK NITTI

Tomato Sauce, Mozzarella, Provolone, Sautéed Spinach, Garlic, Ricotta, Romano, Oregano **\$22**

SAM GIANCANA

Tomato Sauce, Mozzarella, Provolone, Chicago Fennel Sausage, House Made Calabrese Sausage, Garlic, Romano, Oregano **\$23**

OLD CHICAGO

Tomato Sauce Mozzarella, Provolone, Garlic, Italian Fennel Sausage, Sliced Meatballs, Ricotta, Romano, Oregano **\$23**

MICHIGAN AVE

Tomato Sauce, Mozzarella, Provolone, Pepperoni, Garlic, Romano, Oregano **\$22**

Gluten Free Pizza

10" Crust Cooked in a 500 Degree Electric Brick Oven

GLUTEN FREE VEGETARIAN

Hand Crushed Tomato Sauce,
Mozzarella Cheese, Roasted Red Peppers,
Kalamata Olives, Goat Cheese, Basil **\$18**

GLUTEN FREE PANCETTA GORGONZOLA

Mozzarella, Bacon, Smoked Pancetta,
Gorgonzola Cheese, Mixed Greens, Agave Nectar,
Light Balsamic Vinaigrette **\$18**

Calzone

Deep Fried or Baked

BROOKLYN

Mozzarella, Spinach, Ricotta, Garlic **\$13**

MANHATTAN

Meatball, Mozzarella, Ricotta, Garlic **\$13**

Stromboli

PEPPEROLI

Pepperoni, Mozzarella, Parmigiano-Reggiano,
Garlic, Oregano **\$13**

3 CHEESE ROLL

Mozzarella, Parmigiano-Reggiano, Ricotta,
Crushed Red Peppers, Garlic, Oregano **\$12**

Burgers & Sandwiches

Served with your choice of Rosemary & Sea Salt Garlic
Fries or Purple Potato Chips. Burgers are Snake River
Farms American Kobe.

BURRATA BURGER*

American Kobe Beef, Burrata Cheese, Crispy Bacon,
Caramelized Onions, Arugula, Balsamic Reduction **\$15**

GORGONZOLA BURGER*

American Kobe Beef, Gorgonzola Cheese,
Pesto** Mayo, Lettuce, Tomato **\$15**

CALABRESE BURGER*

American Kobe Beef with Spicy BBQ Sauce, Cheddar, Bacon,
Fried Onions, Calabrese Peppers (Spicy) **\$15**

MEATBALL SUB

Meatball, Melted Mozzarella, Marinara,
Parmigiano-Reggiano, Garlic **\$12**

ITALIAN TRIO SANDWICH

House made Toasted Garlic Sub, Molinari Salami,
Prociutto Di Parma, Soppressata, Arugula,
Goat Cheese, Olive Oil, Balsamic Reduction,
Banana Peppers, Peppadews **\$13**

MONTEREY CHICKEN SANDWICH (SPICY)

House made Focaccia, Grilled Chicken Breast,
Caesar Apple Dressing, Monterey Jack, Romaine,
Calabrese Peppers, Tomato **\$15**

Serves
up to 5

Romana

Electric Brick Oven 700 Degrees • Sorry No Substitutions
Price \$35 (Pepperoni or Cheese Romana \$30)



VERY LONG THIN PIZZA MADE "THREE WAYS" • MOZZARELLA CHEESE FEATURED ON ALL SELECTIONS

Cherry Tomatoes
Black Olives
Basil, Garlic
Sea Salt

ROMANA #I

Sopressata
Arugula
Parmigiano-Reggiano
Hot Red Pepper Oil

Sweet Fig Preserves
Prosciutto
Gorgonzola
Balsamic Reduction

Tomato Sauce
Pepperoni
Italian Sausage

ROMANA #II

Pesto**
Caramelized Onions
Goat Cheese
Roasted Tomatoes
Garlic

Ricotta
Garlic
Basil
Linguisa
Piquante Peppers

Prosciutto
Arugula
Parmigiano
Cherry Tomato

ROMANA #III

White Cream Sauce
Chopped Garlic
Meatballs
EVOO

Gorgonzola
Dates & Pecans
Apples, Honey, Nutella

Desserts

ITALCREAM GELATO

Assorted Flavors. Ask Your Server
for Our Full Line of Flavors **\$6**

TONY'S TIRAMISU

Malibu Rum Infused Lady Fingers,
Shaved Valrhona Chocolate,
Showered in Frangelico **\$7**

MUD PIE

House Made Oreo Cookie Crust and
Chocolate Ganache, Coffee and
Vanilla Bean Flavored Ice Cream,
Topped with Hot Fudge, Caramel and
House Made Whipped Cream **\$9**

DESSERT CALZONE

Fuji Apples, Brown Sugar, Cinnamon,
Caramel Drizzle, Vanilla Gelato **\$7**

PECAN TURNOVER

Light Flakey Puff Pastry,
Filled with Maple Pecan Crunch,
Topped with Coffee Ice Cream **\$9**

Respect the Craft



Tony's Story

Tony Gemignani entered The World Pizza Cup competition in Naples, Italy. Tony won first place in the STG Category for the best Neapolitan Pizza with his Pizza Margherita. He became the first American in history to win the award, beating out all the Italians and Neapolitans in the competition. Tony's win quickly went into the history books and journalists across the globe compared this honor to that of Napa's own Stag Leap's 1976 win in Paris, France for the best Cabernet Sauvignon in the world.

Tony was determined to bring the exact award-winning pizza back to the United States and share it with everyone. Our Neapolitan wood burning oven is a Stefano Ferrara imported from Italy. It is the same type of oven that Tony won with. We import all of the same ingredients that Tony used in the competition, right down to the sea salt. We prepare Tony's award-winning dough by hand each day. This dough is even proofed in Neapolitan wood boxes. We only use one type of flour for this pizza and that flour is not used in any other pizza on our menu. Our limit for our award-winning Pizza Margherita is 73 per day.



Kids in the Kitchen

Saturdays:
10:00am

A fun activity for any family!
Must call 702.385.0838 to reserve.
\$10 each child. 100% of all proceeds go to
St. Jude Children's Research Hospital.

Kids get to
create their
own pizza
using healthy
toppings



Acoustic Sunday BRUNCH

Brunch served from 10:30am to 3:00pm Sundays

LIVE AND UNPLUGGED

Musical Performances for your listening pleasure

Live Entertainment | Award Winning Menu | Cocktails



HAPPY HOUR

Happy Hour from 3pm-6pm Monday-Friday!

Happy Hour Food Specials from \$3-\$7

Happy Hour Cocktails Specials

Craft

Late Night Happy Hour
10pm - Close
Every Night!

Ask about our Local's Discount.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food-borne illness.*

***Pesto contains pine nuts.*

18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE.

AVAILABLE FOR CORPORATE AND PRIVATE PARTIES.

pizarocklasvegas.com

